



APPETIZERS *Served All Day*

VO **Chor Muang Flower Dumplings** | 14
Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) and veggie (1) seasoned filling with peanut, sweet radish, onion & cilantro

Ballerina Wings | 15
Fried chicken wings with tamarind-palm sugar sauce & tropical fruit salsa

V **Nam Jim Cauliflower** | 14
Cauliflower with herbal batter, served with spiced coconut leek sauce & nam jim aioli

GF **Seared Mango Tuna** | 18
Appy-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado

GF VO **Bechamel Taro Nachos** | 16
Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips, topped with swiss & mozzarella cheese

Siam Sliders | 17
3 uniquely different sliders with homemade buns:
• Lemongrass chicken, green mango & red curry in a beetroot bun
• Grilled prawn, green mango & yellow curry in pumpkin bun
• Grilled marinated pork, green mango & green curry in a spinach bun & asparagus with a red curry, basil, white wine hollandaise sauce

GF VO **Garlic Pepper Chicken Rolls** | 14
Chicken, lettuce, carrot, cucumber, onion, bell pepper & aioli, wrapped in rice paper, served with spicy herb sauce

DINNER *Served from 4 p.m. to Close*

V **King Oyster Mushroom Risotto** | 22
Tom kha broth risotto, grilled mushrooms

VO **Fettuccine Scallop Pad Cha** | 29
Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce

GF **Seared Mango Tuna** | 30
Entrée-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado

Arctic Char en Croute | 28
Seared arctic char with green curry & House Salad

GF **Halibut Ratatouille** | 33
Marinated pan seared halibut, served with a bell pepper ratatouille

GF **Massaman Lamb Shank** | 38
Braised, seasoned massaman lamb shank, served with hand mashed pomme purée, tamarind, carrot & broccoli

GF **Sablefish / Risotto** | 39
Lightly seared poached sablefish, served with portabella mushroom risotto

Midnight Burger | 22
Homemade burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad

Fish & Chips | 22
Beer battered cod, served with homemade taro & yam fries & our special dipping sauce

VO Vegetarian Options **GF** Gluten Free **V** Vegetarian

BRUNCH & LUNCH *Served from 11:30 a.m. to 4 p.m.*

Midnight Burger | 22
Homemade burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad

Fish & Chips | 22
Beer battered cod, served with homemade taro & yam fries & our special dipping sauces

Belgian Waffle | 15
With fruit & ice cream or bacon and maple syrup

V **Soufflé Pancake** | 17
Fluffy pancake & fresh fruit, topped with crème brûlée sauce

GF **Stuffed Omelette** | 16
2 Eggs, seasoned pork, onion, cilantro, bell peppers, garlic, served with garlic hash

Menagerie French Toast | 15
Pandan leaf custard & bacon bread, peach cream stuffed french toast with banana brulée, topped with coconut caramel sauce & syrup

Grilled Cheese Chicken Waffle | 17
Waffle, fried BBQ chicken, cheddar, mixed greens, avocado herbal mayo & microgreens

Hidden Gold Benny | 18
Our take on eggs benedict, with a poached egg in a seasoned pork ball wrap served on bacon, lettuce & ham over herbal fries & asparagus with a red curry, basil, white wine hollandaise sauce

VO **Avocado Prawn Toast** | 16
Avocado, prawns, bacon seasoning, micro greens on homemade toast

Paris Brest Sandwich | 17
Thai herbal prawn filling with avocado, caramelized purple cabbage, served in a pastry bun

SOUPS & SALADS *Served All Day*

Gang Liang Soup | 15
Butter squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream

V **House Salad** | 15
Mixed greens, apple, grilled pineapple, red onion, cherry tomatoes, candied pecan, sliced almonds, cucumber, parmesan, avocado
• Grilled lemongrass chicken (+5)
• Breaded spicy fried chicken (+5)
• Grilled prawns (3) (+5)
• Extra avocado (1/2) (+4)

DESSERTS *Served All Day*

Banoffee Crumble | 10
Layers of banana, strawberry, cream & cookie crumble

GF **Poached Pear** | 13
A whole peeled pear poached in a red wine sauce with crème anglaise

Coconut Crème Brûlée | 15
Coconut milk, palm sugar, egg, pandan leaf

Pannacota Cheesecake | 12
Strawberry, raspberry & mango panacotta cheesecake

\$2 off: Glasses of wine
Five Roads Permanent Resident IPA
Locality Brewing Honey Lager
Hard Pressed Cider
\$10 off: Bottles of wine

HAPPY HOUR
THIS IS YOUR HAPPY PLACE

From
3 - 5 p.m.